

201 W. Main St., Suite 203, Chattanooga, TN 37408

# Product Specification & Technical Data Sheet

| Mill:                   | Ogden     | Product Name     | Shepherd's Grain Cake Flour, Unbl, Enr |             |           |  |
|-------------------------|-----------|------------------|----------------------------------------|-------------|-----------|--|
| Date                    | 7/30/2024 | GC Product Code  | 8621050                                |             |           |  |
| Customer:               |           | Shepherd's Grain |                                        | Pack Size:  | 50 lbs    |  |
| Customer Location:      |           |                  |                                        | New         | 7/30/2024 |  |
| Customer Product UPC #: |           |                  |                                        | Supersedes: | 11/2/2023 |  |

#### I. Product Definition

- **A.** A high quality flour milled from select blends of wheat.
- **B.** This product is food grade in all respects, in compliance with the FD & C Act of 1938 as amended and all applicable regulations thereunder. It shall meet FDA standards for wheat flour or enriched wheat flour as outlined in 21 CFR 137.

| II. Chemical Properties (14.0% MB) | Target           | Tolerance                      | Method      |  |
|------------------------------------|------------------|--------------------------------|-------------|--|
| A. Moisture (%)                    | 13.0             | 13.5 Max.                      | AACC 44-16  |  |
| <b>B.</b> Ash (%)                  | 0.38             | .3642                          | AACC 08-02  |  |
| C. Protein (%)                     | 8.0              | 7.0 - 10.0                     | AACC 39-11  |  |
| <b>D.</b> Falling number           | 300              | 300 Min.                       | AACC 56-81B |  |
|                                    |                  |                                |             |  |
| III. Ingredient Statement          | Kosher Approval: | osher Approval: Orthodox Union |             |  |

ingredient statement kosner Approval.

Wheat Flour, Niacin, Reduced Iron, Thiamine Mononitrate, Riboflavin, Folic Acid

## IV Allergen Information

CONTAINS: WHEAT

V. Caution: Flour is not a ready to eat product. This product has not been processed to control microbial pathogens.

### VI. Physical Characteristics

- A. Color Clean, creamy white, free from bran specs
- **B.** Product shall be free of rancid, bitter, musty or other undesirable flavors or odors.
- **C.** Product shall be free of all types of foreign material.

**Sifting:** Product is sifted prior to packaging or loading.

## VII. Packaging / Shelf Life / Storage

A. PackagingB. Shelf LifeDags12 months

**C.** Storage Products are recommended to be stored under dry ambient conditions

with regular inspection and rotation.

| VIII. | Nutritional Information (per 100 gm)                                                              |       | Source: USDA National Nutrient Database 2019 |             |                  | B: 20084 |  |  |  |
|-------|---------------------------------------------------------------------------------------------------|-------|----------------------------------------------|-------------|------------------|----------|--|--|--|
|       | *Moisture (g)                                                                                     | 13.0  | Calories (kcal)                              | 362         | Iron (mg)        | 7.32     |  |  |  |
|       | *Ash (g)                                                                                          | 0.38  | Total Diet. Fiber (g)                        | 1.7         | Thiamine (mg)    | 0.892    |  |  |  |
|       | *Protein (g)                                                                                      | 8.0   | Soluble Fiber (g)                            | 0.81        | Riboflavin (mg)  | 0.43     |  |  |  |
|       | Total Fat (g)                                                                                     | 0.86  | Insoluble Fiber (g)                          | 0.89        | Folic Acid (mcg) | 138      |  |  |  |
|       | Carbohydrates (g)                                                                                 | 77.76 | Sugar (g)                                    | 0.31        | Folate (mcg DFE) | 282      |  |  |  |
|       | Trans Fats (g)                                                                                    | 0     | Added Sugar (g)                              | 0           | Calcium (mg)     | 14       |  |  |  |
|       | Saturated Fat (g)                                                                                 | 0.127 | Vitamin C (mg)                               | 0           | Vitamin A (IU)   | 0        |  |  |  |
|       | Monounsaturated Fat(g)                                                                            | 0.073 | Potassium (mg)                               | 105         | Vitamin D (ug)   | 0        |  |  |  |
|       | Polyunsaturated Fat (g)                                                                           | 0.379 | Niacin (mg)                                  | 6.79        | Sodium (mg)      | 2        |  |  |  |
|       | Cholesterol (mg)                                                                                  | 0     |                                              | *Based on a | get.             |          |  |  |  |
| IX.   | Specification Acceptance:                                                                         |       |                                              |             |                  |          |  |  |  |
|       | Please review above specification for needed / requested modifications. E-mail requested          |       |                                              |             |                  |          |  |  |  |
|       | modifications to kkloberdanz@graincraft.com within two (2) weeks from the date of this letter. If |       |                                              |             |                  |          |  |  |  |

Please review above specification for needed / requested modifications. E-mail requested modifications to kkloberdanz@graincraft.com within two (2) weeks from the date of this letter. If there is no response, we consider this specification to be accepted as written.

NOTE: This specification sheet is applicable to the current crop year.

Prepared By: Emily Schumacher